



FDE

FOUR DIAMOND
EVENTS

Menu Options

Let us make your fairytale come true!

2024-2025 FDE Pricing



We promise an unforgettable meal for you and your guests!

Beginning January 1, 2024, Club Lentina's, founder of Mamma Maria's Restaurant and owner of Club Lentina's for almost 30 years, will be taking over the catering for all Chatham Armoury events including weddings!! The Lentina's crew is passionate about food, and we are excited to have them on the FDE Team!!

The following menu gives an idea of the incredible possibilities when it comes to food options at the majestic Chatham Armoury. Tina Mesquita is also totally open to customizing your menu to whatever you envision for your big day. With decades of experience in the hospitality industry, the seasoned Lentina's crew is a valuable addition to our Armoury team.

We appreciate your interest in Four Diamond Events & The Chatham Armoury and look forward to making your storybook wedding come to life!

All the best,
Four Diamond Events

For your information...

Allergies, dietary restrictions, and food sensitivities will be detailed and carefully handled by our FDE team.

Tina will be present during an organizational consultation to discuss your menu options. This meeting usually takes place 6-12 months before your wedding. An additional deposit is not required for the food since this is accounted for in the hall deposit paid upon booking.

Final guest counts and allergy information are due 2 weeks before your event. These will be your confirmed numbers and you will be charged for this number (or greater) if numbers increase.

FDE will invoice the food, bar and hall rental fees all on one bill 1-2 days after the wedding. Payment is due 2-4 days after the wedding. Preferred method of payment is by cheque.



Buffet Menu Assorted fresh breads/rolls & butter placed on each table.

Select from the following options to customize your buffet menu:

1 Meat \$62.95 pp

2 Meat \$66.95 pp

Salads: Choose 1 --- Served family style.

House

-Mixed Greens, Cucumber, Tomatoes and Red Onion in a Light Balsamic Vinaigrette

* OR Upgrade to any of our Gourmet Salads

Mediterranean

-Romaine Hearts, Cherry Tomatoes, Artichokes, Feta Cheese, Lemon Vinaigrette add \$2

Maple Pecan

-Granny Smith Apples, Candied Pecans, Gorgonzola, Mixed greens- Baby Arugula, Maple Vinaigrette add \$3

Spinach

-Baby Spinach, Mixed greens Strawberries, Red Onion and Goat Cheese with Honey Dijon Dressing add \$3

Caesar

-Crisp Romaine, Croutons, Double Smoked Bacon, Shaved Parmesan, Roasted Garlic, Caesar Dressing add \$2

Meats:

Rosemary Garlic Chicken

Buttermilk Herb Chicken

Chicken Marsala-pan seared chicken breast with mushrooms marsala wine sauce

Old Fashioned Ham with Maple Cider Glaze

Traditional Roast Beef (carved at station) served with side mushrooms and gravy

Roast Pork Loin with Stone Ground Mustard Crust

Truffle Chicken-pan seared chicken breast with wild mushrooms truffle cream sauce

Salmon Filet oven roasted lemon herb butter crumb add \$3

Beef Burgundy - braised beef, red wine, onions, mushrooms, carrots

FOUR DIAMOND EVENTS | THE CHATHAM ARMOURY

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Starches: Choose 4

Roasted Garlic Mashed Yukon Gold Potatoes

Oven Roasted New Potato

Penne Pasta with Plum Tomato Basil Sauce or meat sauce or alfredo

Bow Tie Pasta with vodka blush sauce

Traditional Vegetable Rice Pilaf

Steamed New Potato, Italian Parsley, Red Onion, Red Pepper, Roasted Garlic Olive Oil, Vinaigrette

Vegetables: Choose 2

Mixed Vegetable Medley

Cauliflower Gratin

Corn off the Cob with Sea Salt Thyme Butter

Oven Roasted Carrots with Citrus Glaze

Green Bean Almondine

Steamed Asparagus with Citrus Butter

Desserts: Choose 1

All desserts are served with coffee and tea and are individually plated.

New York Style Cheesecake with Fresh Fruit Accompaniment

Assorted Pies (both cream pies and traditional)

Ice Cream Filled Crepe with Fresh Berry Accompaniment

Strawberry Short Cake



Country Style Menu Choice of soup or salad.

Soup is individually served. Assorted fresh breads/rolls & butter placed on each table.
Select from the following options to customize your country style menu:

1 Meat \$64.95 pp

2 Meat \$68.95 pp

Option to have one meat plated add \$3pp

Salads: Choose 1

House

-Mixed Greens, Cucumber, Tomatoes and Red Onion in a Light Balsamic Vinaigrette

* OR Upgrade to any of our Gourmet Salads

Mediterranean

-Romaine Hearts, Cherry Tomatoes, Artichokes, Feta Cheese, Lemon Vinaigrette \$2pp

Maple Pecan

-Granny Smith Apples, Candied Pecans, Gorgonzola, Baby Arugula, Maple Vinaigrette \$3pp

Spinach

-Baby Spinach, Strawberries, Red Onion, Mixed greens, and Goat Cheese with Honey Dijon Dressing \$3pp

Caesar

-Crisp Romaine, Croutons, Double Smoked Bacon, Shaved Parmesan, Roasted Garlic, Caesar Dressing \$2pp

Pasta: Choose 1

Penne Pasta with Plum Tomato Basil Sauce or Meat sauce or Alfredo

Bow Tie pasta with Vodka Blush Sauce

Traditional Rice Pilaf

Manicotti or Ravioli – add \$10pp (individually plated)



Meats:

Rosemary Garlic Chicken

Buttermilk Herb Chicken

Chicken Breast with choice of sauce –Marsala or Truffle

Old Fashioned Ham with Maple Cider Glaze

Traditional Roast Beef with Mushrooms and Gravy

Roast Pork Loin with Stone Ground Mustard and Fresh Herb Crust

Maple Glazed Salmon Filet add \$2pp

Veal Marsala add \$2pp

Beef Bourguignon (braised beef in red wine with mushrooms, onions, carrots)

Starches: Choose 1

Roasted Garlic Mashed Yukon Gold Potatoes

Oven Roasted New Potato

Traditional Vegetable Rice Pilaf

Steamed New Potato, Italian Parsley, Red Onion, Red Pepper, Roasted Garlic Olive Oil

Vegetables: Choose 1

Mixed Vegetable Medley

Corn off the Cob with Sea Salt Thyme Butter

Oven Roasted Carrots with Citrus Glaze

Green Bean Almondine

Steamed Asparagus with Citrus Butter

Desserts: Choose 1 -- All desserts are served with coffee and tea and are individually plated.

New York Style Cheesecake with Fresh Fruit Accompaniment

Assorted Pies (both cream pies and traditional)

Ice Cream Filled Crepe with Fresh Berry Accompaniment

Strawberry Short Cake



A La Carte a.k.a. Plated Meal Service

All entrees include bread/rolls, house salad or soup, dessert & coffee.

A La Carte prices also include a choice of 4 appetizers served during cocktail hour.

Option: Add pasta served family style for \$5 per person or upgrade to our specialty salads (priced above).

Prosciutto Asparagus and Fontina stuffed Chicken-asiago cream sauce.....\$65pp

Chicken Supreme oven roasted-pan jus.....\$62pp

Five Cheeses stuffed chicken-roasted pepper cream sauce.....\$65pp

Wild Mushroom and Bacon stuffed Chicken-truffle cream sauce.....\$65pp

Parmesan butter Crumb encrusted Chicken topped with blistered heirloom tomato.....\$65pp

Honey Glazed Salmon stuffed with herbed pistachio.....\$68pp

Seafood stuffed Salmon (crab lobster shrimp scallops) lemon cream sauce.....\$75pp

AAA New York Strip Loin 10 Oz. center cut peppercorn brandy au jus.....\$80pp

AAA Prime Rib 14 oz. wild mushroom au jus.....\$85pp

Frenched Veal Chop 14 oz. Rosemary pan jus.....\$95pp

Eggplant Parmesan Tower.....\$60pp

Roasted Acorn Squash filled with quinoa rice and vegetables.....\$60pp

Mushroom or Cheese Ravioli choice of sauce.....\$66pp

Salmon Rustica-oven baked lemon herb encrusted topped with fire roasted heirloom tomato.....\$68pp

AAA Beef Tenderloinmarket price pp



Starches: Choose 1

Roasted Garlic Mashed Yukon Gold Potatoes

Oven Roasted New Potato

Traditional Vegetable Rice Pilaf

Steamed New Potato, Italian Parsley, Red Onion, Red Pepper, Roasted Garlic Olive Oil

Vegetables: Choose 1

Mixed Vegetable Medley

Corn off the Cob with Sea Salt Thyme Butter

Oven Roasted Carrots with Citrus Glaze

Green Bean Almondine

Steamed Asparagus with Citrus Butter

Desserts: Choose 1

All desserts are served with coffee and tea and are individually plated.

New York Style Cheesecake with Fresh Fruit Accompaniment

Assorted Pies (both cream pies and traditional)

Ice Cream Filled Crepe with Fresh Berry Accompaniment

Strawberry Short Cake



Midnight Buffet Options PRICES ARE ON TOP OF MEAL PRICE

Pizza Includes Assorted Pizzas, Vegetable Platter & Dip, Fresh Fruit Platter, Assorted Dessert Squares \$14.95pp

Deli Bar Includes Assorted Sandwich Meats, Assorted Cheeses, Assorted Kaiser Buns, Lettuce, Tomatoes, Condiments, Vegetable Platter & Dip, Fresh Fruit Platter, Assorted Dessert Squares \$14.95pp

Fresh Fruit Platter, Cheese Ball & Crackers \$9.95pp

Poutine/Pub Foods Includes chicken wings, veggie platter, fries, gravy, cheese curds \$14.95pp

Sliders Includes cheeseburger, beef melt, chicken parms, veggie platter, fries \$13.95pp

Nacho Bar Includes nachos, cheese sauce & all the toppings \$12.95pp

Pricing for customized grazing stations, charcuterie tables & seafood buffets available upon request.

Deluxe Package OPTION TO UPGRADE BUFFET OR COUNTRY STYLE MEAL SERVICE.

One hour of passed appetizers following the ceremony and choice of midnight buffet \$20pp

Appetizer options: Chicken Satays, Mini Beef Wellingtons, Antipasto Skewers, Bacon & Cheese Stuffed Mushrooms, Cucumber Cups with Dill Cream Cheese and Smoked Salmon, Bacon Wrapped Dates, Mini Sliders, Caprese Skewers, Assorted Bruschetta, Shrimp Cocktails, Arancini's, Veggie Cups, Pinwheels